

Beetroot Tortellaci

with chickpeas



DINE
OR Dishes



Chef Aaron Degabriele

INGREDIENTS

FOR THE DOUGH

- 200g cooked beetroot
- 350g flour
- 1 egg
- Pinch salt
- 1 spoon olive oil

FOR THE FILLING

- 2 cans chickpeas
- 1 garlic clove
- 1 teaspoon tahini
- Zest & juice of 1 lime
- 1 red chilli finely diced
- Chopped parsley
- 1 mashed sweet potato

FOR THE SAUCE

- 200 g pumpkin
- 1 onion
- 2 spoons butter
- **1 tub Elmlea Single cream**
- Grated nutmeg
- Baby spinach
- Hazelnuts



METHOD

Dough

Wizz the beetroot into a smooth puree, whizz in the egg & a pinch of salt.

Add the olive oil and flour and knead into a stiff smooth dough.

Filling

Whizz all the ingredients together into a smooth paste, correct seasoning with salt & pepper.

Sauce

Peel & cut the pumpkin & onion, place in a saucepan, season with salt, pepper & nutmeg, cover with cream and simmer until soft. Add a spoonful of butter and whizz into a smooth puree.

Tortellaci

Roll the dough into a 2mm thick sheet, cut into 6 cm square shape, brush edges with water.

Pipe a blob of filling in the centre of the dough, flip over to a triangular shape. Take in your hand, hold the filled part with your finger and pinch edges around to form into a large tortellini shape.